

SOPRA

Merlot

COLLINE DI
SOPRA



Denomination:

Costa Toscana Rosso IGT

Grape variety:

Merlot

Vinification:

Manual harvest. Selection of berries with an optical selection machine. Fermentation with indigenous yeast in steel vats and then malolactic fermentation. The aging of 24 months takes place in new oak barrels French, **Seguin Moreau, Icone Elegance ML**. Afterwards, we carry out bottling (without filtering).

Tasting notes:

Beautiful intense and brilliant ruby color. The aromas are composed, ordered and directed on notes of blackberries, plums, black cherries, with slight hints of cinnamon and cloves, without any evidence of vegetal character. In the mouth it develops with intensity, it is energetic and contrasted, with a fragrant and tonic fruit and live tannins, present, which signal the extreme youth of the wine. The finish shows a pleasantly savory background and prevails the feeling of a Merlot with a singular personality, little aligned with other "supersoft" models of the same type, which needs the right refinement in the bottle to fully express its potential.

Gastronomic combinations:

It is a wine that is not afraid to confront at the table with meat preparations of various kinds, from grilled cooking to roasts and even stews.

Serving temperature:

16 – 18° C

The cap:

Gas chromatography selection ensures TCA-free

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